



WATERFRONT  
GRILLE

THESE FEATURED ITEMS ARE INSPIRED BY WHAT THE SEASONS PROVIDE.  
A SIMPLE YET FOCUSED INTERPRETATION OF INGREDIENTS SOURCED  
WITH QUALITY AND PURPOSE IN MIND.

**ALL FEATURED ITEMS SUBJECT TO AVAILABILITY**

## Featured Wines

### **WHITE CUVÉE**

Trujillo "Madalyn"  
Napa, Ca  
14.5/75

### **CABERNET SAUVIGNON**

Mount Veeder  
Napa Valley, Ca  
31/110

### **ARUGULA + MUSHROOM**

Marinated Portobello  
Toasted Pine Nuts  
Shaved Parmesan  
Lemon Vinaigrette  
19

## Starters

### **3oz A5 JAPANESE WAGYU**

Caramelized Onion Emulsion  
Black Truffle Aioli  
Salted Potato Crumbs  
44

### **P.E.I. MUSSELS**

Tomato Prosciutto Broth  
Nueske's Bacon  
Heirloom Tomatoes  
Rosemary Focaccia Toast  
25

## Entrees

### **6oz A5 WAGYU FILET MIGNON**

Steak Fries / Grilled Cipollini Onion / Brandy Peppercorn Sauce  
85  
Shaved Black Truffle + 20

### **RED SNAPPER**

Herbed Ancient Grains / English Peas + Sweet Corn  
English Pea Cream  
Citrus Pomegranate Salsa  
48

## Cuts

### **12oz BONE IN FILET**

Boursin Whipped Potatoes  
Roasted Tomato / Charred Rosemary  
68

### **16oz BONE IN RIBEYE**

Boursin Whipped Potatoes  
Roasted Tomato / Charred Rosemary  
85

## Dessert

### **VELVET STRAWBERRY**

Red Velvet Cake / Strawberry Cream Cheese Frosting  
Strawberry Sriracha Swirl Gelato  
Rose Chocolate Strawberry Ganache / Cinnamon Red Hots  
14

ADAM BALAVENDER - GM  
EDWARD YARMOSH - EXECUTIVE CHEF  
JORGE PENALVER - EXECUTIVE SOUS CHEF